

Claims

- 5 1. Fat product based on whole egg or egg yolk, including a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acids.
- 10 2. Fat product according to Claim 1, characterized in that it is in solid form, preferably in powder form.
- 15 3. Fat product according to Claim 1 or 2, characterized in that the long-chain polyunsaturated fatty acids are arachidonic acid, eicosapentaenoic acid, docosahexaenoic acid, docosapentaenoic acid or mixtures thereof.
- 20 4. Fat product according to one of Claims 1 to 3, characterized in that it additionally contains other fatty acid phospholipids, fatty acid triglycerides and/or antioxidants.
- 25 5. Fat product according to one of Claims 1 to 4, characterized in that it has a carbohydrate content of at most 15 wt.%, preferably of at most 5 wt.%, based on the dry matter.
- 30 6. Fat product according to one of Claims 1 to 4, characterized in that it has a fat or oil content of more than 30 wt.%, based on the dry matter.
- 35 7. Fat product according to one of Claims 1 to 6, characterized in that at least part of the fat or oil component originates from an animal fat, fish oil, marine animal oil, fermentation oil, single-cell oil or mixtures thereof.
- 40 8. Process for the preparation of a fat product according to one of the preceding claims, characterized in that the endogenous fat component of whole egg or egg yolk is replaced with a fat or oil component containing triglycerides and/or phospholipids of long-chain polyunsaturated fatty acids having at least 20 carbon atoms, the proportion of long-chain polyunsaturated fatty acids having at least 20 carbon atoms being more than 5 wt.% of the total fatty acids.

9. Use of whole egg or egg yolk for the stabilization of fat or oil containing triglycerides of long-chain polyunsaturated fatty acids having at least 20 carbon atoms.

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10. Use according to Claim 9, characterized in that the fat or oil consists of animal fat, marine oils, fermentation oils or mixtures thereof.

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11. Use of a fat product according to one of Claims 1 to 7 in foods, food supplements and special diets for the provision of long-chain polyunsaturated fatty acids having at least 20 carbon atoms.

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12. Use of a fat product according to one of Claims 1 to 7 in animal feed for the provision of long-chain polyunsaturated fatty acids having at least 20 carbon atoms.

13. Fat product based on whole egg or egg yolk, including a fat or oil component containing triglycerides and/or phospholipids of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid, the proportion of at least one of these fatty acids being more than 1 wt.% of the total fatty acids.

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14. Use of whole egg or egg yolk for the stabilization of fat or oil containing triglycerides of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid.

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15. Use according to Claim 14, characterized in that the fat or oil consists of vegetable oils, marine oils, fermentation oils, enzymatically or chemically modified oils or mixtures thereof.

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16. Use of a fat product according to Claim 13 in foods, food supplements and special diets for the provision of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid.

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17. Use of a fat product according to Claim 13 in animal feed for the provision of gamma-linolenic acid, stearidonic acid and/or conjugated linoleic acid.

18. Process for the preparation of a fat product according to Claim 13, characterized in that the endogenous fat component of whole egg or egg yolk is replaced with a fat or oil component containing triglycerides and/or phospholipids of gamma-linolenic

acid, stearidonic acid and/or conjugated linoleic acid, the proportion of at least one of these fatty acids being more than 1 wt.% of the total fatty acids.

19. Food containing a fat product according to one of Claims 1–7 or 13.

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20. Feed containing a fat product according to one of Claims 1–7 or 13.